

Hotpoint Service and Spares

If you have a problem with your freezer ring our Nationalcall Service.

SERVICE: 0541 500 500

You will automatically be connected to your nearest local Service Office.

- 364 days a year service call booking • Same day/next day service
- Repairs fully guaranteed for twelve months
- Five year parts guarantee from purchase date

SPARES: 01782 388 300

FOR GENERAL ENQUIRIES: Each Service Office has a Help Desk to answer general or technical enquiries about your appliance. Simply ring the Nationalcall Number (above) and ask for the Help Desk.
FOR SPARES and ACCESSORIES: Contact your Spares Centre for prices and availability. Spares enquiry telephone numbers for the various regions, are listed below.

OPENING HOURS

Service Offices

Monday to Friday 8.00am-8.00pm, Saturday 8.00am-6.00pm, Sunday 10.00am-4.00pm

Spares Centres and Help Desks

Monday to Friday 8.00am-5.00pm, Saturdays 8.00am-12.30pm

- Service Office and Spares Centre
- Service Office only

LONDON

■ **HARROW:** Unit 10, Crystal Way, Harrow, Middlesex, HA1 2HP
Spares Enquiries Tel: (0181) 863 4113

MIDLANDS/NORTH WALES

■ **ALDRIDGE:** Westgate, Aldridge, W Midlands, WS9 8UX
Spares Enquiries Tel: (01922) 743377

■ **NOTTINGHAM:** Astling Street, Nottingham, NG2 3JB
Spares Enquiries Tel: (0115) 986 0387

NORTH

■ **WETHERBY:** Sandbeck Lane, L22 4TW
Spares Enquiries Tel: (01937) 661221

■ **MANCHESTER:** 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT
Spares Enquiries Tel: (0161) 432 0255

SCOTLAND

■ **GLASGOW:** West Lodge Road, Blythswood Estate, Renfrew, PA4 9EN
Spares Enquiries Tel: (0141) 886 5611

SOUTH

■ **MAIDSTONE:** Larkfield Trading Estate, New Hythe Lane, Larkfield, ME20 6SW
Spares Enquiries Tel: (01622) 716631

■ **SOUTHAMPTON:** Unit R, Stn Hampshire Ind Park, Salisbury Rd, Totton, SO40 3SA
Spares Enquiries Tel: (01703) 667933

SOUTH WALES/SOUTH WEST

■ **BRIDGEND:** 18 Western Ave, Bridgend Ind. Estate, Bridgend CF31 3SL
Spares Enquiries Tel: (01656) 766111

EAST

● **PETERBOROUGH:** Colta Road, PE2 9JB.

● **CHELMSFORD:** Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE

Note: Neither of the above two Offices have Spares Centres. For spares enquiries please ring Central Spares Administration (01733) 566520 - Telephone sales only

IRELAND

● **NORTHERN:** 256 Ormeau Road, Belfast, BT7 2FZ
Tel: (01232) 647111

■ **EIRE:** 49 Airways Ind. Estate, Dublin 17
For Service Tel: 01 842 6066
For Spares Tel: 01 842 6536

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

FROST FREE COMBINATION FRIDGE FREEZER INSTRUCTION BOOK FOR MODEL 8594

Hotpoint®

<p>AGENTS CHANNEL ISLANDS - Service provided by Agents. Normal Guarantees apply and certain Extended Warranty Schemes are available.</p> <p>JERSEY: Reg Mauger Services Ltd 19 Don Street, St. Helier Tel: (01534) 21625 Quick Fix Services L'esperiez, Rue de la Croix St Clements. Tel: (01534) 854808</p> <p>or</p> <p>GUERNSEY & SARK: Colin Torode Ltd, Grande Rue, St. Maries, Guernsey Tel: (01481) 38422 Lakers Freezer Service Ltd Barras Lane, Vale Tel: (01481) 51610 D.A. Waiters, 32 High Street Tel: (01481) 822686</p> <p>or</p> <p>ALDERNEY:</p>	<p>ISLE OF MAN - Service provided by Agents. Normal Guarantees apply and certain Extended Warranty Schemes are available</p> <p>from</p> <p>Partingtons 64 Duke St., Douglas Tel: (01624) 673233 B Pascoe, Tromode Works, Cronkbourne Village, Douglas Tel: (01624) 676066 Manx Electricity Authority PO Box 177, Victoria Rd., Douglas Tel: (01624) 625811</p> <p>or</p> <p>SHELLAND, ORKNEY & WESTERN ISLES - Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available.</p> <p>SHELLAND: Robertson & Peterson Fort Road, Lerwick Tel: (01595) 692557 Refrigeration Sales & Service Halstone Inc. Estate, Kirkwall Tel: (01856) 875457</p> <p>ORKNEYS:</p> <p>WESTERN ISLES: N.B. McLeod Church Street, Sornoway, Isle of Lewis Tel: (01851) 705555 Local Hydro Electric Shops Which are covered by Hotpoint</p> <p>OTHER ISLANDS, EXCEPT ARRIAN, BUTE & SKYE.</p>
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Your new Appliance

For your own safety and to get the best results it is important that you read right through this handbook **before** using your appliance for the first time.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Electrical Requirements

We recommend that this appliance is connected to the mains supply via a suitable switched socket in a readily accessible position.
All appliances come complete with a fitted plug containing a 13 amp fuse. In the event of replacing the fuse, a 13A ASTA approved fuse to BS1362 must be fitted. The fuse cover must be refitted. In the event of losing the fuse cover the plug must **not** be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your nearest Service Office or local Electricity Company. If the plug does not fit your sockets, an alternative plug can be fitted. Cut off the old plug and throw it away. Do not insert it into a socket elsewhere in the house as this could cause a shock hazard.

IMPORTANT: Fitting a Different Plug:

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth
Blue - Neutral
Brown - Live

If you fit your own plug the colours of these wires may not correspond with the identifying marks on the plug terminals. This is what you have to do:

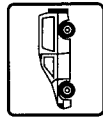
1. Connect the green and yellow (Earth) wire to the terminal in the plug marked 'E' or with the symbol $\frac{E}{\perp}$, or coloured green or green and yellow.
 2. Connect the blue (Neutral) wire to the terminal in the plug marked 'N' or coloured black.
 3. Connect the brown (Live) wire to the terminal marked 'L' or coloured red.
- With alternative plugs a 5A fuse must be fitted either in the plug or adaptor or in the main fuse box.

Mains Lead Replacement

If the mains lead on this appliance needs replacing at any time, it must be replaced by a special lead which is obtainable from your nearest Service Office (see back page). A charge will be made for the replacement if you have damaged the lead or require a longer lead. It is essential that this operation is carried out by a qualified Electrician.
The old mains lead should be disposed of safely and **not** used for any other application.

NOTE: CE marking certifies that this appliance complies with the requirements laid down in EEC Directive 89:336 (Electromagnetic compatibility) and subsequent modifications and Low Voltage directive 73/23/EEC.

WARNING: HOW TO AVOID ACCIDENTS TO CHILDREN. WHEN DISCARDING AN OLD FRIDGE OR FREEZER BE CERTAIN TO MAKE THE LOCK UNUSABLE. IF POSSIBLE, REMOVE THE DOOR AND DISCARD SEPARATELY. DO NOT ATTEMPT TO STAND OR SIT ON TOP OF YOUR APPLIANCE. IT IS NOT DESIGNED FOR SUCH USE AND YOU COULD INJURE YOURSELF OR DAMAGE THE APPLIANCE BY SUCH ABUSE. CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS.



Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

- From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.
- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, and subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may however buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Hotpoint Spares Centre (see back page), using the order form enclosed.

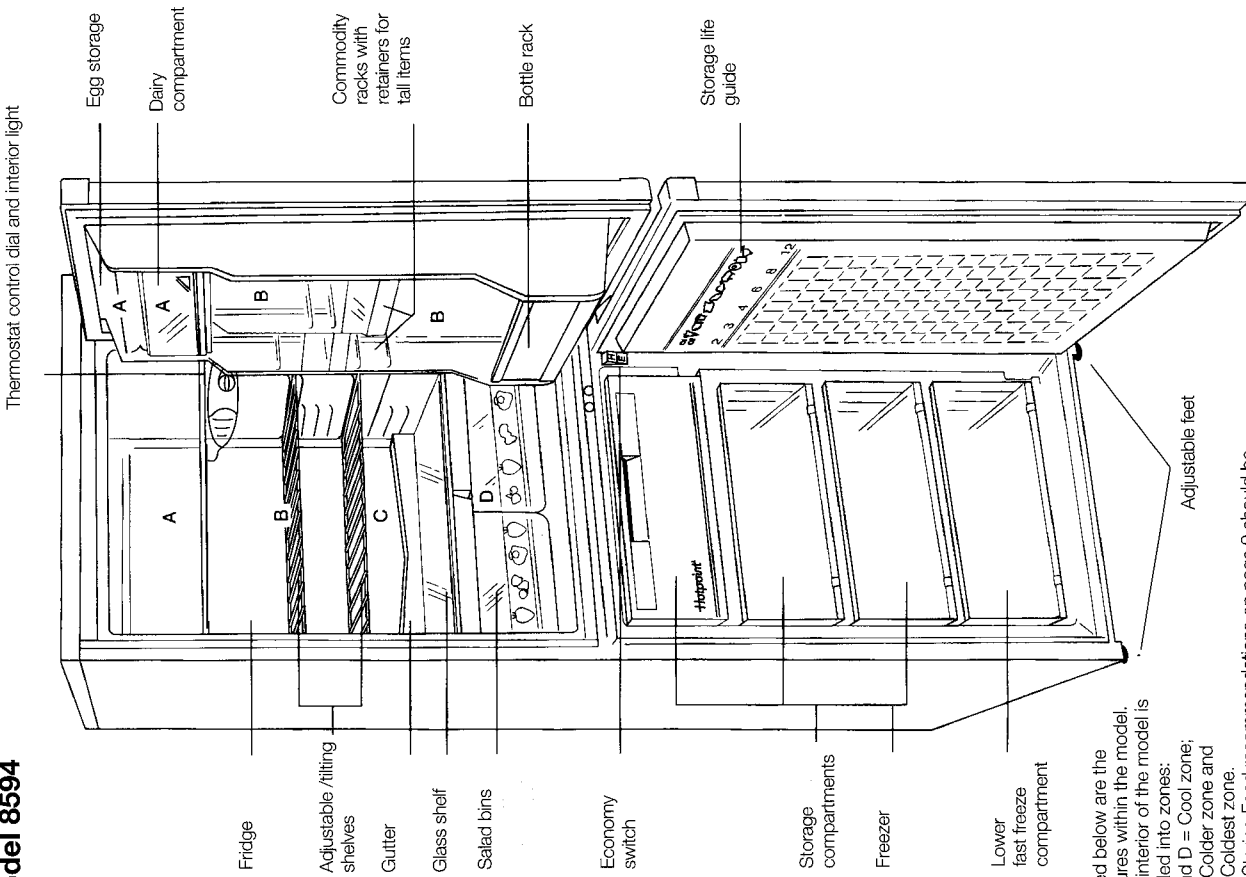
NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

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This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.	
If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.	

Get to know your Fridge Freezer

Model 8594



Listed below are the features within the model. The interior of the model is divided into zones:
 A and D = Cool zone;
 B = Colder zone and
 C = Coldest zone.
 The Storing Food recommendations on page 9 should be followed in conjunction with the zone areas indicated.

CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS

Changing the door opening side

Repositioning the door hinge

Follow the step by step instructions below:-

1. Remove all loose items/fittings from inside the appliance and door
2. **Carefully** lay the appliance on its back (you may need a second person to support the appliance).

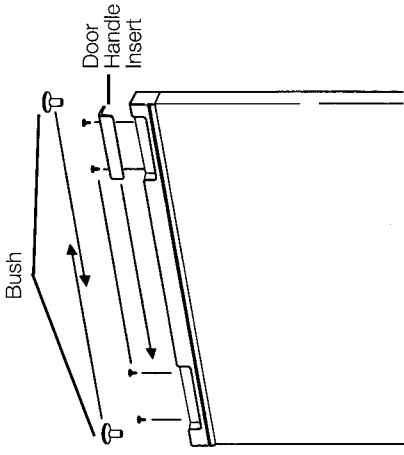
Take care to avoid damage to the pipe work by keeping it clear of the floor or by laying it on some protective material (eg. its original packaging).

3. Unscrew and remove the two front feet.
4. Unscrew and remove the bottom hinge. Ensure any spacing washers fitted and fixing screws are kept with the hinge.
5. Remove the door by gently sliding it downwards and lifting it off. Stand the door carefully to one side.
6. Unscrew and remove the top hinge, then replace the screw.
7. Remove the hinge fixing screw on the top left hand side and use it to refit the top hinge.
8. Remove the plate from the front/bottom left hand side of the cabinet and refit on the right hand side where the bottom hinge was.

9. Preparing the door for change over

Remove the top and bottom hinge bushes and the blanking plug, with a thin blunt instrument taking care not to mark the handle. Reposition on the opposite side.

10. Refit the door, sliding it upwards, locating the top hinge pin in the door hinge bush.
11. Fit the bottom hinge (and spacing washers) into the bottom hinge bush,



ensuring the door is evenly positioned about the cabinet sides.

12. Using the two fixing screws secure the bottom hinge to the cabinet.
13. Replace the adjustable front feet, setting them 25mm from the bottom of the cabinet to the bottom of the foot for appliances 850mm high or 36mm for taller appliances.
14. Carefully stand your appliance upright (you may need assistance for this) in the required location. Adjust the front feet until all four feet are in firm contact with the floor and the appliance does not rock. (See Installing Your Larder Fridge on page 5)
15. Check the door opens and closes freely. Ensure door seal is seated evenly around the cabinet.
16. Finally put back all the loose items/fittings.
17. The appliance must be stood upright for at least 15 minutes before being switched on.

NOTE: If difficulties are encountered, contact your local service office. There may be a charge should it be necessary for a Service Engineer to visit.

Installing your Fridge Freezer (cont.)

Commodity rack adjustment, see Fig 1

The commodity racks have been designed to be adjustable which enables you to make maximum use of the storage capacity of the inner door. To remove the commodity rack simply lift the front of the rack to release it from the fixing groove in the door liner. To replace the rack tilt the back of the rack and push it into the preferred fixing position (see diagram below). Ensure that the rack is securely fixed before loading by applying light downward pressure to the front of the rack.

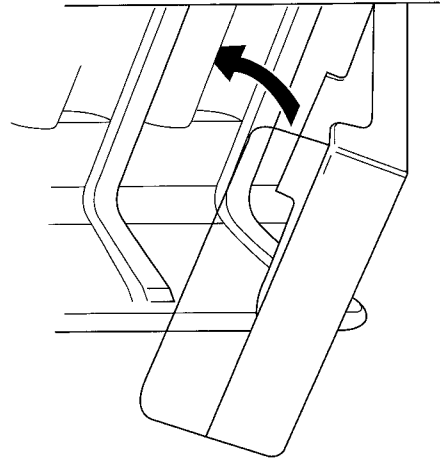


Fig 1

Adjustable/Tilting shelves, see Fig 2

The shelving system in the fridge interior has also been designed to provide maximum storage flexibility. It is possible to position the shelves at various heights to suit the items being stored and it is also possible to tilt certain shelves thereby allowing safe storage of bottles and jars on their sides. To tilt a shelf place the shelf hanger (A) at the back of the shelf on a lower level as the main body of the shelf (B) (see diagram below).

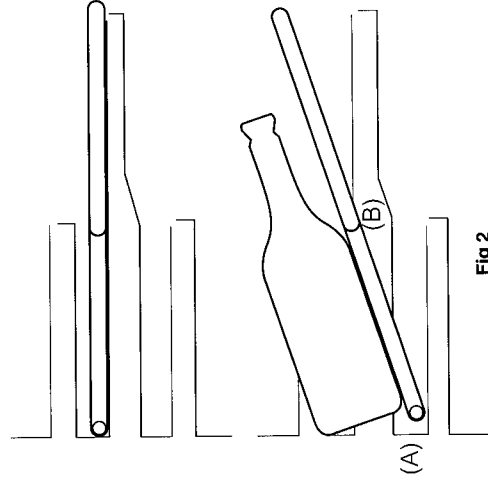


Fig 2

Caring for your Fridge Freezer (cont.)

How to replace the interior light

Should the light fail to work, **switch off and pull out the mains plug**, then ensure the bulb is screwed securely into the bulb holder. Replace the plug and switch on.

If the light still fails to work, **DO NOT** worry, it will not affect the working of your fridge freezer. Obtain a replacement SES 15 Watt bulb from a local electrical retailer or your nearest Hotpoint Spares Centre and then fit it as follows:

1. **Switch off and pull out the mains plug.**
2. Remove the wire shelves to make access easier.
3. Unclip and remove the lamp guard.
4. Unscrew the old bulb and fit the new one.
5. Refit the lamp guard.
6. Replace the plug and switch on.

If your Appliance won't work

- ... don't panic
Just run through these quick checks
before calling your nearest Hotpoint
Service Office.
1. Check that the plug is firmly in the wall socket and that the power supply is on.
 2. Check the power supply to the socket by plugging in another appliance.
 3. If the other appliance works, check the fuse in your appliance's plug.
 4. If you have changed the plug, check the wiring (see page 2).
 5. If there is excessive noise or vibration, check that all four feet are firmly in contact with the ground (see page 5).
 6. If the interior light fails to work, refer to page 15 for further instructions.
 7. If water appears down the inside back of the fridge compartment, service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.
If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer.
The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.
Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

Spare Parts

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (8594), serial number (found on the label on the underside of the front top of the appliance), and colour.
5. When it was purchased.
Please put the date here
.....
6. If you have subscribed to the Hotpoint Service Cover (see page 18).
Make sure you have all these details before you call.



0541 500500
in the UK

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained

Installing your Fridge Freezer

If your fridge freezer is placed underneath any wall cupboards, make sure that there is a gap of at least 100mm (4 in) between the top of the fridge freezer and the underside of the cupboards. Finally, make sure that your appliance is standing correctly by carefully screwing the left hand foot until all four feet are in firm contact with the floor. The right hand foot has been factory set to the correct position but in extreme conditions may require some adjustment. Correct adjustment avoids excessive vibration and noise. **DO NOT** obstruct the gap underneath the appliance.



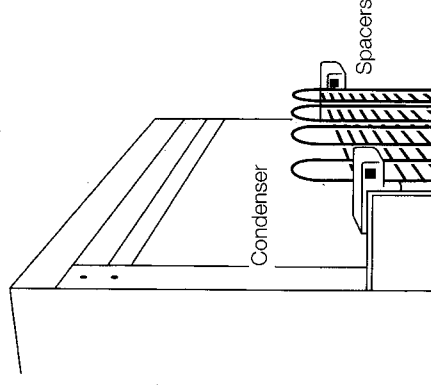
Fitting decor panels to match your kitchen units

For that fully co-ordinated kitchen look it is possible to fit matching decor panels to your fridge freezer. Special trim kits are available from Hotpoint that attach to the edges of the appliance doors and enable decor panels, up to 4mm (1/8 in) thick, to be fitted. Decor panels are available from most kitchen suppliers.
Each door requires a separate trim kit:
Top door requires trim kit Part No. 86005.
Bottom door requires trim kit Part No. 86006.

These are available from your retailer or nearest Hotpoint Spares Centre (see back page).

Where to put your fridge freezer
Your fridge freezer should be placed where it is easy to use, alongside a work surface is often a good position. You must leave a gap of 25mm on each side of the appliance.
Avoid putting it near anything which gives off heat, a cooker or radiator for example or in a position where direct sunlight is liable to shine directly onto the appliance. In such a position your fridge freezer will have to work harder and will cost more to run and may be damaged by the heat.

DO NOT put your fridge freezer in a very cold room where the temperature goes below 6°C (43°F) for prolonged periods. In such a position the freezer compartment will run warmer and the storage time of frozen food may be reduced.



Once you have decided on the most suitable place, fit the two wall spacers supplied to the top of the condenser as shown and push the fridge freezer back until the spacers are against the wall. This automatically ensures adequate air circulation at the back of the fridge freezer.

Hotpoint
INFORMATION HOTLINE
For all you need to know about HOTPOINT
Washing Machines, Dryers, Refrigeration, Dishwashers,
Dehumidifiers and Cooking Appliances.

BEFORE YOU BUY
RING 0541 50 60 70
Mon to Fri 9am to 5pm Sat & Sun 10am to 5pm

Caring for your Fridge Freezer (cont).

Cleaning your fridge freezer

Always **switch off and pull out the mains plug** first. Wipe out the inside of the fridge using a clean cloth wrung out in either a solution of one teaspoonful of bicarbonate of soda to one pint of water or Milton® diluted according to the manufacturer's instructions. The complete interior including the door and removable parts, should be washed. The commodity and bottle racks and ice cube tray may be washed in a dishwasher, but only if positioned in the top rack and on a low temperature programme. **Never** use any household cleaner or detergent, abrasive powders or wax polish. These not only damage the surfaces, but also leave a smell in the fridge freezer. Make sure that no particles of food are left in the gutter in the fridge compartment. Before you refill the fridge ensure it is thoroughly dry.

Cleaning the exterior of the fridge freezer

Clean the outside of the fridge freezer, **but not the door seal**, with a damp cloth, using a small amount of detergent, followed by a wipe down with a clean cloth. **DO NOT** use an abrasive powder. **The rubber door seal must be cleaned with soap and water only as detergent will damage it.**

Remember to replace the mains plug and switch on after cleaning your fridge freezer.

Going away

If you expect to be away for any length of time and don't want to use your fridge freezer, turn the thermostat control inside the fridge compartment to 'O' (OFF). Remove all food and wipe out the interior. Always leave both doors ajar to prevent the accumulation of odours.

Getting your Fridge Freezer ready for use

Before using your fridge freezer for the first time the interior, including the door and all removable parts should be wiped out. Use a damp cloth wrung out in either a solution of one teaspoonful of bicarbonate of soda to one pint of water or Milton® diluted according to the manufacturer's instructions.

Running-in the compressor

The liquid and gases sealed within the refrigeration system may give rise to noise whether the compressor is running or not. This is quite normal.

Your fridge freezer is operated by a compressor which switches on and off in order to maintain the temperatures. The compressor is a precision piece of machinery and like a car engine, requires a running-in period of up to two months. During this time the compressor has to work a little harder than usual.

NOTE: Your fridge freezer is designed only for domestic purposes; for the storage of food and drink and for the freezing and storage of food.

The Controls

Controlling the temperature inside the fridge compartment

The temperature inside your refrigerator should be 5°C or less, though some sections such as the Salad Bin will be warmer. Frequent door openings cause higher temperatures inside.

If using a thermometer to check the temperature, it should be left overnight on the centre of the middle shelf preferably in a position where it can be viewed without moving it and read immediately the door is initially opened the following morning. If the temperature reading is not between 0°C and 5°C then the controls should be adjusted (see page 8).

Insert the plug into the socket outlet and switch on the electricity supply. Open the fridge compartment door and the interior light will come on. There is a control dial on the right hand side of the interior. Turning the dial clockwise from 'O' (OFF) will start the fridge freezer working. You will hear a noise as the compressor starts up, however it is possible there may be a delay of up to half an hour, this is quite normal. The green (mains) and red (temperature warning) lights will come on. A control setting of '4' is usually suitable (see below).

WARNING: NEVER USE ANY HOUSEHOLD CLEANER OR DETERGENT, ABRASIVE POWDERS OR WAX POLISH. THESE NOT ONLY DAMAGE THE SURFACES, THEY ALSO LEAVE A SMELL IN THE FRIDGE.

Final check

Before you start using the fridge freezer check that:-

1. It is thoroughly dry inside,
2. Air can circulate freely,
3. The feet have been adjusted, ie. all four are firmly on the ground.

Starting

If you are going to store already frozen food allow at least two hours or until the red warning light has gone out before you put in the frozen food. If you are going to freeze fresh food **wait at least 24 hours** before putting

The Controls (cont).

The control dial on the right-hand side of the fridge compartment interior controls the temperature inside the fridge and freezer compartments and is marked 'O' (OFF), 1, 2, 3 . . . 6. Which setting is selected will depend on where the fridge freezer is located, how often you open the door and the room temperature.

A control setting of '3' is usually suitable, but if you find the interior is too warm turn the control clockwise to a colder setting (higher number). Similarly, if you find the interior is too cold, turn the control anti-clockwise to a warmer setting (lower number).

A fridge/freezer thermometer Part No. 8058 is available to ensure that you maintain your appliance at the correct temperature. This can be ordered from your local Hotpoint Spares Centre (see back page).

WARNING: DO NOT USE A MERCURY FILLED THERMOMETER AS BREAKAGE COULD CAUSE A HEALTH HAZARD.

Controlling the temperature inside the freezer compartment

With a suitable fridge compartment temperature the freezer compartment will automatically be maintained at the correct temperature necessary for storing frozen food storage (see compartment page 10).

In the summer months or conditions giving high temperatures around the fridge freezer, the compressor has to work harder and run for longer periods. This is quite normal. Conversely, during cold weather the compressor will run for much shorter periods.

Green mains light

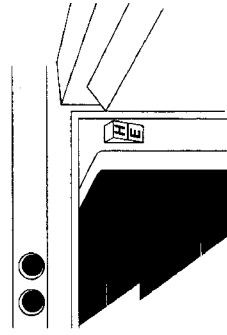
Comes on and stays on as long as the electricity supply is not interrupted.

Red temperature warning light

Comes on when the temperature inside the freezer compartment rises above the correct storage temperature. If it comes on for a short period when you open the freezer compartment door to load or unload food, storage times will not be affected. However, if the red light stays on this indicates that something is wrong. First check that the doors have not been accidentally left open. If this is not the case, call your nearest Hotpoint Service Office or local importer (outside the United Kingdom). If the delay is likely to be longer than 1 1/2 hours then the food should be either defrosted and eaten immediately, defrosted, cooked and then refrozen or transferred to another freezer.

Economy switch

Your fridge freezer incorporates a low energy heater to reduce condensation on the cabinet sides. Press the slider to 'E' (Economy position) for normal conditions. If the room is cold or humid or if freezing fresh food, water droplets may form on the outside of the fridge freezer. When this happens press slider to 'H' (Humid position).



Caring for your Fridge Freezer

Defrosting

The fridge compartment

The fridge compartment will automatically defrost itself and the defrost water will drain out through the hole in the gutter and into a special container where it evaporates. Water droplets will form on the cooling plate during the defrost periods and will freeze on the plate afterwards. If your kitchen becomes exceptionally warm the cooling plate may not defrost regularly. Do not worry. Periodic defrosting will begin again when conditions return to normal.

DO make sure that the gutter is always kept clear and that stored food does not come into contact with the cooling plate.

The freezer compartment

The freezer is designed to be frost free – defrosting is carried out automatically.

The appliance interior is cooled by air flow through the vent situated at the top rear of the freezer.

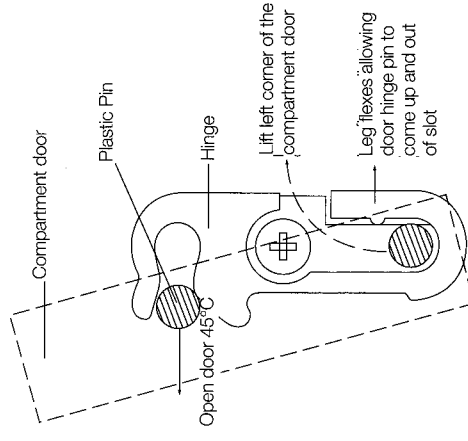
The frost is absorbed and excess moisture is collected into a small container from where it evaporates. It is recommended that your fridge freezer is cleaned periodically, how often depends on usage.

Cleaning your freezer

Just follow these steps:

1. **Switch off and pull out the mains plug.**
2. Remove any frozen food. Wrap it in several layers of newspaper or a blanket, remove the empty baskets and use them to store the wrapped food – put them in a cool place.
3. Remove the freezer and lower compartment doors. This is done by opening the compartment door 45°C and gently lifting and pushing the

left hand corner so that the pin comes up and out of the special hinge. The door can then be removed from the right hand hinge by pulling the door to the left. To replace door after cleaning: ensure the door pins are positioned in front of the hinges. Fit the right hand, bottom door pin into the bottom slot in the right hand hinge. Then pull the left hand bottom pin through the back slot in the left hand hinge. Press down on the left top corner of the door so that the pin goes fully home in the hinge.



4. Wipe out the inside with a clean cloth wrung out in either a solution of one teaspoonful of bicarbonate of soda to one pint of water or Milton® diluted to the manufacturer's instructions. The complete interior including the door and all removable parts should be washed.
5. Dry the interior thoroughly with a clean cloth before replacing the basket, shelf and contents.
6. Replace the mains plug and switch on.

Do's and Don'ts (cont).

Freezer compartment

- Do:--** Always choose high quality fresh food and be sure it is thoroughly clean before you freeze it.
- Do:--** Prepare fresh food for freezing in small portions to ensure rapid freezing.
- Do:--** Remember lean foods last longer than fat foods.
- Do:--** Wrap all foods in aluminium foil or polythene bags and make sure any air is excluded. Keep the door shut when freezing fresh food.
- Do:--** Separate food in different baskets for easy identification.
- Do:--** Wrap frozen food when you buy it and put it into the freezer compartment as soon as possible.
- Do:--** Empty and refill the ice tray periodically to ensure freshness. Replace ice tray cover after use.
- Do:--** Store commercially frozen food in accordance with the instructions given on the packets that you buy.
- Do:--** Always defrost frozen foods before cooking unless instructions on the packet state otherwise.
- Do:--** Ensure that fresh food which is frozen, is well labelled and dated.
- Do:--** Ice cream should be removed from the freezer 15-30 minutes before serving.

Don't:-- Exceed the maximum freezing loads when freezing fresh food (see page 10).

Don't:-- Put hot food into the fridge or freezer compartments. Let it cool down first.

Don't:-- Leave the door open for long periods as this will make the fridge/freezer more costly to run.

Don't:-- Put liquid-filled bottles or sealed cans containing carbonated liquids (fizzy drinks, etc) into the freezer compartment as they may burst.

Don't:-- Try to keep frozen food which has thawed; it should be eaten within 24 hours or cooked and refrozen.

Don't:-- Give children lollipops and water ices direct from the freezer compartment. The low temperature may cause 'freezer burns' on their lips.

Don't:-- Store poisonous or dangerous substances in the freezer. Your freezer has been designed for the storage of edible foodstuffs only.

The low energy heater will operate continuously and the water droplets will disappear. When conditions return to normal reset the switch to 'E' and

the heater will operate intermittently. **Note: The outside front edges of the freezer compartment may feel warm. This is normal.**

Storing Food

Storing food in your fridge compartment

Your fridge compartment has been designed to store a wide variety of food items. In order to do this effectively there are different temperature zones inside your refrigerator in order to create the ideal storage conditions. A guide to the maximum storage times is given in the table below. It is advisable to read the storage/use by instructions provided on the packaging. Select chilled foods last when shopping, transport them home in a 'cool bag', and place in the fridge as soon as possible after arriving home.

It is advisable to store food in the correct zone. See chart opposite:

Max. storage time

	Zone storage	Advisable position for	Days
Raw fresh meat	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	1
	B	General food storage.	1
	C	Fresh meat, fish & poultry. Pre-cooked/chilled food. (These items must be stored above any raw meat, fish or poultry.)	1
Cooked meat	C	Fresh meat, fish & poultry. Pre-cooked/chilled food. (These items must be stored above any raw meat, fish or poultry.)	1
	D	Vegetables, fruit and salad items. (Note: it is not possible to store bananas or onions in a fridge.)	1
Poultry	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	1
	B	General food storage.	1
Fish	C	Fresh meat, fish & poultry. Pre-cooked/chilled food. (These items must be stored above any raw meat, fish or poultry.)	1
	D	Vegetables, fruit and salad items. (Note: it is not possible to store bananas or onions in a fridge.)	1
Bacon	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	2
	B	General food storage.	2
Milk	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	2-8
	B	General food storage.	2-10
Cream	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	1-3
	B	General food storage.	1-3
Butter	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	2
	B	General food storage.	2-10
Margarine and cooking fats	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	14-28
	B	General food storage.	21-28
Cheese	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	7-28
	B	General food storage.	7-14
Eggs	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	7-28
	B	General food storage.	1-3
Vegetables	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	2-14
	B	General food storage.	2-14
Salad	A	Dairy products – Cheese, butter, margarine, low fat spreads, cooking fats/lards. Preserves – Jam, curds, marmalades, spreads, salad dressings, sauces, spreads.	1-3
	B	General food storage.	1-3

All foods should be wrapped or covered to prevent drying out and flavour transference. Plastic bags, containers with lids, foil and plastic stretch wrap are ideal. Never put hot or warm food into your fridge as this reduces efficiency. Left over canned food should **not** be stored in the can; place it in a covered storage container and place in the fridge.

Storing Food (cont.)

Storing food in your freezer compartment

Your freezer compartment carries the **★☆☆** symbol which indicates that it is suitable for the long-term storage of commercially-frozen foods and can also be used to freeze and store fresh food.

The freezer compartment will store up to 26kg (58lb) of frozen food. This figure is based on an average density of 0.32kg of mixed food per litre of net storage volume (20lb per cubic foot). In the case of meat it will take appreciably more.

Generally speaking long-term storage means up to three months, but this will vary with the nature of the packaged food, so always follow the manufacturer's recommended storage time given on the packet. For storing home frozen fresh food refer to the pictorial guide on the door liner.

If there is a power failure do not open the freezer compartment door.

Frozen food should not be affected if the failure lasts for less than 1 1/2 hours. If the failure is longer, the food should be checked and either eaten immediately or cooked and then refrozen.

DO NOT line the shelf or baskets with paper, plastic or foil. The vent at the top rear of the top compartment and at the base of the lower compartment must not be covered inadvertently when loading the compartment.

DO NOT pack items tightly together. Whenever possible leave space between items.

Freezing fresh foods

Maximum freezing loads

You can freeze up to 6kg (13.2lb) of fresh or cooked food in any 24 hours.

1. It is not necessary to alter any control settings (see page 8).
2. Transfer any frozen food from the Lower Fast Freeze compartment to the upper storage baskets and top storage compartment.
3. Press '**H**' on the Economy switch to avoid condensation on the outside of the freezer.
4. Put the fresh food into the Lower Fast Freeze compartment with as much food as possible in contact with the compartment floor.
5. Reset the Economy switch to '**E**' position when freezing is complete.

Do's and Don'ts

Fridge compartment

Do:- Take off any unusable leaves on vegetables and wipe off any soil.

Do:- Leave lettuce, cabbage, parsley and cauliflower on the stem.

Do:- Wrap cheese tightly in greaseproof paper and a polythene bag excluding as much air as possible. For best results take out of the fridge compartment an hour before eating.

Do:- Wrap raw meat and poultry loosely in polythene or aluminium foil. This prevents drying.

Do:- Wrap fish and offal in polythene bags.

Do:- Wrap foods which have a strong odour or can dry out in polythene bags, aluminium foil or place in airtight containers.

Do:- Wrap bread well to keep it fresh.

Do:- Chill white wines, beer, lager and mineral water before serving.

Do:- Make sure the gutter at the back of the fridge compartment is always clear. Remove any particles of food which may collect there.

Do:- Clean your salad drawers regularly.

Do:- Keep raw meat and poultry below cooked foods and dairy products.

Do:- Keep food for as short a time as possible and adhere to 'sell by' dates.

Do:- Ensure that cooked meat and raw meat are packaged separately.

Do:- Store food items in the positions recommended by the manufacturers.

Do:- Ensure that cooked foods are allowed to cool before storing in the refrigerator.

Don't:- Store bananas in the fridge compartment.

Don't:- Store melon in the fridge compartment. It can be chilled for short periods as long as it is wrapped to avoid it flavouring other food.

Don't:- Wash eggs as this removes their natural protective film. Wipe them instead.

Don't:- Use eggs straight from the fridge compartment, especially when making cakes or mayonnaise. Allow them to reach room temperature before use.

Don't:- Leave the door open for long periods as this will make the fridge/freezer more costly to run.

Don't:- Cover the shelves with any protective materials which may obstruct air circulation through them.

Don't:- Let anything touch the cooling plate at the back of the fridge compartment.

Don't:- Store poisonous or dangerous substances in the fridge. Your fridge has been designed for the storage of edible foodstuffs only.

Don't:- Consume food which has been stored for an excessive time in the fridge.

Don't:- Let defrosting food or food juices drip onto food in your fridge.